

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (currently amended) A process for making a dressing comprising the steps of:
 - (a) combining raw ingredients comprising an oil phase and an aqueous phase in a pre-mix tank comprising a means for mixing to form a coarse emulsion,
said oil phase comprising about 65 % to about 81 % oil; and
 - (b) processing the coarse emulsion in a single pass through an in-line mixer/emulsifier comprising at least one set of stator and rotor, and an adjustable speed motor to drive the rotor, wherein the stator and rotor comprise co-axially engageable rings of teeth having a plurality of concentric vanes and concentric wells with generally slanted side walls from each vane to each well and the rotor and stator when engaged are such that the concentric vanes of the stator align with the corresponding concentric wells of the rotor and the concentric vanes of the rotor align with the corresponding concentric wells of the stator with the corresponding generally slanted walls of the stator and rotor aligned and when engaged a gap having an axial opening dimension and slanted opening dimension is defined by each concentric vane and each concentric well and the aligned slanted walls and the gap is adjustable in increments of about 0.015 inches in axial opening dimension, wherein said axial opening dimension is about 0.010 inches to about 0.500 inches; wherein the diameter of the stator and rotor is about 9 inches or more; wherein the adjustable motor operates at up to about 3,600 rpm; said process having a throughput rate of about ~~400~~ 500 pounds per minute to about ~~4,000~~ 750 pounds per minute;the dressing being mayonnaise or a salad dressing and an oil phase and an emulsifier phase are raw ingredients combined in the pre-mix tank;
further wherein the mayonnaise and salad dressing are made in the same production line; and wherein said dressing comprises about 0.1 to about 0.3% emulsifier.
2. (canceled)
3. (original) The process of Claim 1 wherein the axial opening dimension is from about 0.030 inches to about 0.180 inches.

4. (canceled)
5. (original) The process of Claim 1 wherein the diameter of the stator and rotor is about 12 inches to about 18 inches.
6. (original) The process of Claim 1 wherein the diameter of the stator and rotor is about 12 inches to about 15 inches.
7. (canceled)
8. (original) The process of Claim 1 wherein the rotor operates at rotational speeds of about 1,500 rpm to about 8,000 rpm.
9. (original) The process of Claim 1 wherein the rotor operates at rotational speeds of about 1,900 rpm to about 5,000 rpm.
10. (original) The process of Claim 1 wherein the rotor has a tip speed of about 6,500 ft/min to about 15,000 ft/min.
11. (original) The process of Claim 1 wherein the rotor has a tip speed of about 7,125 ft/min to about 14,125 ft/min.
12. (canceled)
13. (original) The process of Claim 1 having a throughput rate of about 145 pounds per minute to about 1,000 pounds per minute.
14. (canceled)

15. (original) The process of Claim 1 wherein the co-axially engageable rings of teeth of the stator and rotor are separated to define radial channels.
16. (original) The process of Claim 15 wherein the stator and rotor comprise a plurality of radial channels.
17. (canceled)
18. (previously presented) The process of Claim 1 wherein the raw ingredients are further comprised of a starch paste phase.
19. (previously presented) The process of Claim 1 wherein the raw ingredients are further comprised of a starch phase, a sweetener phase and an aqueous phase.
20. (previously presented) The process of Claim 1 wherein the raw ingredients are further comprised of an aqueous phase, an acidulant phase and, optionally, a solids phase.
21. (original) The process of Claim 1 wherein the raw ingredients are combined to form an emulsion containing product.
22. (original) A spoonable or pourable dressing made by the process of Claim 1.
23. – 24. (canceled)
25. (previously presented) The process of claim 1 wherein the emulsifier phase comprises egg.
26. (previously presented) The process of claim 25 wherein the dressing comprises from about 2.0% to about 8.0% egg.
27. (canceled)

28. (previously presented) The process of claim 1 wherein the mayonnaise and salad dressing are firm to creamy and made with less oil and emulsifying components when compared to conventional processes.

29. (previously presented) The process of claim 1 wherein the mayonnaise and salad dressing are free of starch.